

to start with

bread, marinated olives and olive oil
edamame, young tender soy beans with sea salt
jerusalem artichoke veloute with fresh truffles
zucchini and mint gyoza with feta
saganaki haloumi, chili marmalade and lemon confit
greek style meatballs, smoked eggplant and grilled pita
grilled octopus, red lentils with green curry, basil and arugula
eggplant miso, smoked feta with roast red peppers and chili oil
sea urchin, bottarga, topinambur and egg yolk
lobster shumai, sea urchin and bisque (4pc)

salads

greek salad, tomato, radish, cucumber, olives, roasted peppers, pickled onion, capers,
toasted country bread, goat cheese, extra virgin olive oil and aged balsamic
super food salad, quinoa, avocado, cherry tomato, goji berry, carrot,
ginger, pistachios, chia and lemon vinaigrette
green salad with prawns, avocado and soy dressing
grilled mushroom salad, gem lettuce, seaweed, fennel, and yuzu dressing

raw bar

tacos with king crab, avocado, yuzu and chili marmalade (2pc)
sea bass carpaccio, passion fruit, sea urchin, chili and shiso
sea urchin "ahinosalata", extra virgin olive oil, lemon and grilled bread beef
carpaccio, aged parmesan and fresh truffle
new style hamachi sashimi, kumquat jalapeno and green apple
tacos with tuna, avocado, yuzu, fresh washabi, aged soy sauce
hamachi ceviche, avocado, tiger milk, pickled asparagus
tuna sashimi, yuzukosho, daikon, namayasai dressing

sushi bar

inside out roll with king crab, avocado, cucumber, jalapeno mayo (8pc)
salmon tartar & fresh truffle on crispy warm sushi roll with shiso and pickled carrot (5pc)
shrimp tempura roll, avocado, cucumber, spicy mayo and tobiko (5pc)
spider roll with soft-shell crab, avocado, cucumber, yuzu kosho mayo and tobiko (5pc)
veggies roll with shiso, avocado, mushroom, cucumber and pickled carrot (8pc)
inside out roll, with hamachi and avocado (8pc)
sea bass nigiri, fire cooked with spicy mayo (4pc)
sashimi selection "Chef's choice" (9pc)
futo maki with tuna, salmon, king crab, hamachi, avocado, cucumber (5pc)
avocado inside out roll, tuna tartar (8pc)
gunkan with wagyu, daikon (4pc)

from the sea

king crab, cauliflower, truffle, burned butter
sea bass, burned leek, yuzu dashi, root vegetable risotto
salmon roasted, stir fried almiriki and chili garlic
tuna fillet, steamed spinach, pickled carrot, smoked soy sauce

from the land

rack of lamb, topinambur, spinach, shimeji mushroom, spicy miso
baby chicken, corn, roasted jalapeno, tamarind jus
aged rib eye, smoked onion, grilled kale, thyme jus

to share

giouvetsi (traditional greek dish in wood fire oven) with lobster, orzo pasta, tomato
tomahawk steak 1.5 kg / served with 2 sides

OVAC whole fish / let our chef prepare your fish in many different ways
(ceviche, tartar, sashimi, nigiri, stewed, soup, grilled...) served with 2 sides

local whole fish (served with 2 sides)

lobster

king crab

sides

fresh black truffle mashed potatoes
charred broccoli
roasted spiced carrots
baby potatoes with thyme
mashed potatoes
steamed vegetables
+ 20gr black fresh truffle to any dish

desserts

white chocolate, thyme, lemon, tapioka and chamomile ice cream
roasted pineapple chocolate cake, passion fruit, cashews and coconut sorbet
crispy meringue, lemon curd, almond crumble and blueberries
chocolate fondant, tonka ice cream and caramel
spiced chocolate cremeux, caramel, crispy filo, pistachio, vanilla ice cream and cocoa nibs
seasonal fruit platter
homemade ice cream (vanilla, milk chocolate, chamomile, tonka)
homemade sorbet (mango/passion fruit, bitter chocolate, almond, raspberry)



OWNC